



COPPER X CHEF™
GRILL & GRIDDLE

***only use non-metal utensils**





- Non-stick Cerami-Tech Ceramic Coating
- Even Heating
- Good for All Surfaces
- Easy Cleaning
- Durable, Stain-Resistant Coating
- Temperature-Resistant Coating up to 850°F on Stove-Top Surfaces, Glass Press (May be sold separately) is heat resistant up to 350°F
- Oven Safe

**Works on the stove top,
on the grill & in the oven!**

electric | gas | ceramic | induction

Cerami**Tech**[™]

Congratulations!

You are now the owner of the Copper Chef™ Grill/Griddle.

Copper Chef™ uses Cerami-Tech nonstick coating which is the latest in Ceramic coating technology. PTFE and PFOA free.

Copper Chef™ can be used on gas, electric, glasstop, and induction cooking surfaces. Cooking can be started on the stovetop and finished in the oven.

**READ ALL WARNINGS AND SAFE USE
INSTRUCTIONS CAREFULLY AND
THOROUGHLY BEFORE USE.**

WARNING!

**FAILURE TO FOLLOW THE WARNINGS
PROVIDED BELOW MAY RESULT IN PERSONAL
INJURY, PROPERTY DAMAGE, OR DAMAGE TO
YOUR COPPER CHEF™ COOKWARE.**

SAVE THESE INSTRUCTIONS

Essential Precautions

- Never leave your Copper Chef™ Grill/Griddle empty over a hot burner. This could ruin it and cause damage to your stove top.
- Never put your Copper Chef™ Grill/Griddle in the microwave or toaster oven. This is a hazard that can cause electric sparks or fire, and possibly damage the appliances and your cookware.
- Never leave your Copper Chef™ Grill/Griddle unattended. This helps to avoid potential injury to children or the risk of fire.
- Always supervise children who are near cookware when in use, or injury may result.
- DO NOT handle your Copper Chef™ Grill/Griddle and Glass Press (May be sold separately) when hot, especially when inside the oven. Use oven mitts because the Copper Chef™ Grill/Griddle will be very hot.
- Do not attempt to repair the Copper Chef™ Grill/Griddle if it is damaged.
- This product is for home use only. It is not intended for camping or commercial use.
- Do not use aerosol cooking sprays. These sprays will build up on the Copper Chef™ Grill/Griddle and become difficult to remove while reducing the non-stick coating release.
- (If included) Inspect the glass press for any defects, chips, or abnormalities before using. Do not use if any abnormality is found and contact customer support for help.

Before Using

Before using your new cookware, it is recommended that you wash it in hot water with mild soap or dish detergent. Rinse thoroughly and wipe dry immediately with a soft dish towel. Copper Chef™ cookware is dishwasher safe so you can put it in the dishwasher to rinse and clean before using for the first time.

While Cooking on Stove Top

- We recommend low to medium heat settings for most cooking. The CeramiTech coating will distribute heat more effectively and evenly, which causes some protein-rich foods to cook more quickly.
- The CeramiTech coating does not require the use of butter or cooking oil. However, you can use oil or butter for seasoning.
- Certain oils (e.g., corn, lard, butter, canola, peanut, sesame, coconut, avocado, grapeseed, sunflower, olive oil, and extra virgin olive oil) or clarified butter can be used at higher cooking temperatures than other oils. When using extra virgin olive oil or clarified butter, please consider using medium or medium-high heat for best results.

Re-Season Your Pan

- With repeated use and washing, the characteristics of ceramic coating may fade, but you may revitalize the coating by re-seasoning your cookware:
- Add a small amount of vegetable oil to a clean paper towel. Rub the oiled paper towel all over the entire INTERIOR surface of the pan.
- Put the pan over low heat on the stove top for 30 secs. to 1 min., removing the pan if the oil starts to smoke.

- Remove the pan from the heat and let it cool.
- Once the pan has cooled, use a clean cloth or paper towel to wipe away any excess oil. Then, your pan is ready to use.
- For best results, re-season your pan after a few uses or after cleaning it in a dishwasher.

Easy Maintenance

- Allow cookware to cool completely before washing. Never immerse a hot grill/griddle in cold water as this will cause irreparable warping. Cleaning your Copper Chef™ cookware is quick and easy.
- After each use, clean your Copper Chef™ grill/griddle with hot water and liquid dish detergent. Let soak until lukewarm. Use a sponge or soft cloth to remove any remaining food particles.
- Do not use steel wool or other metal pads. They could leave coarse scratches. Always rinse thoroughly and dry immediately with a soft towel.

Dishwasher Safe

Although the entire Copper Chef Collection is dishwasher safe, we recommend cleaning by hand. Hand-washing preserves the life of the cookware and helps to maintain its appearance. If cleaning in the dishwasher, follow the suggested guidelines below.

1. Load the dishwasher carefully. Other dishes and flatware may mark the surface of your Copper Chef cookware.
2. Be sure to remove soil from other dishes and flatware. It can be abrasive to Copper Chef's nonstick coating.
3. We recommend using a non-lemon detergent.
4. Regular dishwasher cleaning will eventually scratch any surface.

Proper Cooking Utensils

To prevent scratching the coating, we recommend using non-metal utensils with your Copper Chef™ cookware. Do not cut food on the Copper Chef™ Grill/Griddle using sharp utensils such as forks, knives, mashers or whisks that can scratch the cooking surface.

Tips

Removing Stubborn Residue

When food is burned on the Copper Chef™ Grill/Griddle, a stubborn black residue may remain. If regular cleaning does not loosen it, soak in hot water and a tablespoon of non-lemon detergent for 15 minutes. Allow the water to become lukewarm before you drain and rinse. Wipe with a plastic spatula or non-abrasive sponge to loosen residue. Repeat if necessary.

Cooking With Gas

When cooking over a gas burner, make certain the flame touches only the bottom surface of the cookware. Your cookware can become discolored and it is a waste of energy if the flame comes up the sides of the pan.

PLEASE NOTE: Copper Chef™ Cookware has exceptionally high thermo-conductivity. Even a low setting on some gas burners could cause overheating and possibly burn foods such as thinly sliced onions. You can prevent this by using an inexpensive gas

“flame-tamer” placed between the burner and the bottom of the cookware. You can find inexpensive flame-tamers at most hardware stores.

Cooking Temperature In Oven

Feel free to use Copper Chef™ Cookware in the oven without damage. Please note that the cookware will become hot. Always use oven mitts or potholders to prevent burns. Your Copper Chef™ cookware can be used in the oven. It can go from the burner to the oven and even to the table when placed on a heat-resistant trivet.

Storage

When storing your Copper Chef™ cookware, avoid stacking and crowding it in cabinets or drawers. This could cause scratches. We recommend a cookware rack or pegboard to provide convenient, safe storage. Always nest your non-stick cookware carefully.

Manufacturer's Limited 5-Year Warranty on Ceramic Coating and Limited 60-Day Warranty on All Other Parts

The manufacturer warrants that your Copper Chef is free of defects in materials and workmanship. The Copper Chef non-stick ceramic coating is warranted not to peel, chip, or blister with normal home use for 5 years from the date of the purchaser's receipt of the product, and all other parts and components are warranted for 60 days from the date of the purchaser's receipt of the product.

This warranty is valid only in accordance with the conditions set forth below:

1. Except for the ceramic coating, normal wear and tear are not covered by this warranty. This warranty applies to consumer use only and is void when the product is used in a commercial or institutional setting.
2. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be provided for the warranty to be applicable. This warranty is void if the product has been subject to accident, misuse, abuse, improper maintenance or repair, or unauthorized modification.
3. This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above information may not apply to you.
4. Repair or replacement of the product (or, if repair or replacement is not feasible, a refund of the purchase price less any shipping, handling, or processing fees that you paid) is the exclusive remedy of the consumer under this warranty. Under this warranty or in any claim of breach of this warranty, the manufacturer shall not be liable for any incidental or consequential damages for breach of this warranty or any implied warranty on this product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

5. This warranty gives you specific legal rights, and you may also have other rights which may vary from state to state.

60-Day Money-Back Guarantee

Your item is covered by our 60-day money-back guarantee, which starts upon receipt of your item. To return the product, the original purchaser must package the product securely and include the following information: (1) name, (2) address, (3) the reason for return or request for refund or replacement, and (4) either proof of purchase or order number. Place the information inside an envelope, place the envelope inside the package with the unit, and mail the package to the address listed below.

Procedure for Exercise of Limited 5-Year Warranty Rights (in Use After Expiration of 60-Day Money-Back Guarantee)

To return the product under the 5-year warranty period, the original purchaser must package the product securely and include the following information: (1) name, (2) address, (3) the reason for return or request for refund or replacement, and (4) either proof of purchase or order number. Include a check or money order for \$9.00 to cover the cost of processing and handling. Place the information inside an envelope, place the envelope inside the package with the unit, and mail the package to the address listed below.

Return Address:

Tristar Products, Inc.
Copper Chef
500 Returns Road
Wallingford, CT 06495



We are very proud of the design and quality of our Copper Chef™ Cookware. This product has been manufactured to the highest standards. Should you have any problems, our friendly customer service staff is here to help you.

973-287-5172
copperchefgrill.com

Made In China



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